Menu
DIAMOND JIM'S
MORRIS AVENUE

DIAMOND JIM'S

Wine List

Domestic White

ESTATE CHENIN BLANC - INGLENOOK
Napa Valley Vintage - Medium Dry, fruity and pleasing. Excellent as an appetizer wine before dinner or with your entree of seafood.

VINTAGE CHABLIS - INGLENOOK
Fresh, Flavorsome and Fruity. A nice wine for sipping while relaxing in anticipation of dinner. Also very good with seafood or cheese board.

VINTAGE RHINE - INGLENOOK
Medium Dry, Freshly Crisp. Excellent with seafood.

IMPORTED WHITE

POUILLY FUISSE' - Sichel
Crisp, Dry with body and appeal. The correct wine to make any meal an occasion.

GRAND TERRASSE SAUTERNE - SICHEL
A sweet, luscious well-balanced wine for those who prefer a touch of a sweet bouquet.

BLUE NUN LIEBFRAUMILCH - SICHEL
Recognized world-wide for its excellence. Creates a lasting impression.

LANCERS BRANCO -
The delicious white wine correct with any dish. Has a light, pleasant aroma.

Domestic Red

CABERNET SAUVIGNON - INGLENOOK ESTATE
Napa Valley Vintage - Has a Unique flavor and aroma. Excellent choice to accompany beef entree.

GAMAY BEAUJOLAIS - INGLENOOK ESTATE
Napa Valley Vintage - Very engaging flavor, fragrant bouquet.

PINOT NOIR - INGLENOOK ESTATE
Napa Valley Vintage, Velvety Smooth, delicate flavor.

BURGUNDY - INGLENOOK VINTAGE
Very full-bodied, smooth and mature.

Imported Red

LANCERS RUBEO
Dry, Light-bodied red dinner wine.

CHATEAUNEUF DU PAPE - SICHEL
Truly the "Cadillac" of red wines. Has a haunting, outstanding flavor. Once you have sipped this wine you will never forget its taste.

ST. EMILION - SICHEL
Crisp, Fresh aroma, full of the fruit of the vine. Excellent with beef or with seafood as well.

Rose'

LANCERS ROSE'
Light, Pleasant, Delightful - before, with or after your dinner.

VIN ROSE' - INGLENOOK
Flavorsome - Very light and pleasant

Champagne

MOET CHANDON
A light and zesty taste from Epernay. A must for celebration.

LEJON' - PINK OR WHITE - EXTRA DRY
COLD DUCK

BY THE HALF - CARAFE, CARAFE, OR GLASS - INGLENOOK NAVALLE - BURGUNDY, CHABLIS OR ROSE'

DIAMOND JIM'S

LUNCHEON

THE ATMOSPHERE IS AUTHENTIC 1890's... ALL SELECTED CAREFULLY FROM A BYGONE ERA. YOUR ENTREE OF BEEF, OR SEAFOOD FRESH FROM THE GULF COAST IS PREPARED TO YOUR DISCRIMINATING TASTE AND PROUDLY SERVED IN THE SOUTHERN TRADITION. SIP A COCKTAIL OR ONE OF OUR MANY SPECIALTY DRINKS BEFORE DINNER... SAVOR A SELECTION OF OUR FINE DOMESTIC OR IMPORTED WINES WITH YOUR DINNER.

APPETIZERS

APPETIZERS LISTED ON OUR LUNCHEON MENU ARE ALSO AVAILABLE ON OUR DINNER MENU.

	½ DOZ.	1 DOZ.
FRESH OYSTERS ON THE HALF SHELL Served on a bed of ice with our own recipe cocktail sauce, wedge of lemon and Crackers.	2.25	4.00
BEER-BOILED SHRIMP (Peal your own) Served with our own cocktail sauce, wedge of lemon and crackers.	2.50	4.95
FRENCH-FRIED LARGE MUSHROOMS		1.85 per order
DJ'S OWN FRENCH-FRIED POTATO PEELS WARNING: These may be habit forming.		.75 per order
FRIED CRAB CLAWS (when available) Served with our own cocktail sauce		4.50 per order

CROTE MADAM 2.50
Sliced Ham and Turkey on Toast Points covered with bubbling cheddar cheese sauce - garnished with broiled, sliced tomato and broccoli.

SANDWICHES

THE DIP 2.95
Thin layers of succulent prime beef roasted in its own juices served on a seeded bun, accompanied by a cup of hot au jus and served with DJ's own potato peels.

JOSIAH DELUXE 2.45
The "Burger" that made Morris Avenue Famous. Select Beefburger, embellished with bacon, freshly grated cheddar cheese, sauteed' onions and green peppers and served on a large, seeded bun. Truly the best "burger" you will ever eat.

RIGHT OFF THE BOAT (Italian Sausage) 2.45
Italian Sausage at its best, ground to our recipe, par-boiled then sauteed with peppers and onions to enhance its flavor. We serve it on a seeded bread loaf with a side serving of parmesan cheese.

DESSERT OF THE DAY ..... .40
Ask your waiter or waitress about this delectable, mouthwatering finish to your lunch.

OUR LUNCHEON MENU IS SERVED FROM 11:00 A.M. UNTIL 2:30 P.M. MONDAY THROUGH SATURDAY. WE FEATURE A LUNCHEON SPECIAL MONDAY-FRIDAY WHICH YOU WILL FIND CLIPPED TO THIS MENU.

WE ASK THAT YOU REMEMBER THAT GOOD FOOD, LIKE GOOD WINE, REQUIRES TIME IN PREPARATION.

Diamond Jim's Specialty Drinks

Royal Flush
Irish Coffee
Pina Colada
Frozen Daiquiri
SANGRIA

DINNER

JIM'S CHOICE NEW YORK STRIP SIRLOIN 8.95

THE "DIAMOND" RIB EYE 7.50

THE GREAT CHOPPED SIRLOIN (Bacon Wrapped) 6.50
A choice of the following toppings:
a la monet' sauce (creamy wine, butter & chives)
a la wine & mushroom
a la natural with sauteed onions & green pappers.

OUR STEAKS ARE THICK CUT, CHOICE BEEF, CHARCOAL BROILED TO YOUR DISCRIMINATING TASTE. WINE & MUSHROOM SAUCE ARE AVAILABLE ON ALL STEAKS, PLEASE TELL YOUR WAITER.

BEEF ROSSINI 5.95
Marinated, sauteed medallions, topped with wine and mushroom sauce, served piping hot in a skillet.

SPECIALTIES OF THE HOUSE

FLOUNDER LEON' - Whole 5.95
Long Island Sound Flounder, Stuffed with our own special recipe of shrimp & crab dressing and served with Sauce Monet' on the side.

PRAWNS 6.75
Large, Fresh, Gulf Coast Prawns (Jumbo Shrimp) served either Tempura batter-fried or Broiled in lemon, wine and garlic butter.

PRIME RIB AU JUS 7.95
Extra Cut 8.95
Slowly Roasted English Style in Rock Salt, seals in the succulent juices - its incomparable.

ALL ENTREES SERVED WITH CUP OF OUR FRESHLY MADE FRENCH ONION SOUP, TOPPED WITH CROUTONS & PARMESAN CHEESE, SALAD OF FRESH, CRISP, GARDEN GREENS, TOPPED WITH YOUR CHOICE OF DRESSING AND MAMA'S HOMEMADE CROUTONS, BAKED POTATO AND A LOAF OF OUR OWN FRESHLY BAKED HOT BREAD AND BUTTER.

DESSERT

CHEESECAKE SUPREME - NEW YORK STYLE 3 CHEESE CHEESE CAKE WITH YOUR FAVORITE TOPPING - STRAWBERRIES, CHERRIES, BLUEBERRIES OR PINEAPPLE
WITHOUT TOPPING 1.50
WITH TOPPING 1.75

WE THINK IT IS SO SUPERB IT IS THE ONLY DESSERT WE SERVE—WE THINK YOU WILL THINK SO TOO.

AVAILABLE DOWNSTAIRS IN THE SALON ONLY—SANDWICHES ARE NOT SERVED IN THE DINING ROOMS.

SANDWICHES: THE DIP 2.95
JOSIAH DELUXE 2.75

ORDER GUIDE FOR STEAKS:
RARE - Red Cold Center
MEDIUM RARE - Bright Pink Warm Center
MEDIUM - Bright Pink Center - done outer edge.
MEDIUM WELL - Light Pink Center done outer edge to center.
WELL - No pink - meat dries out, has less flavor and is less tender.

YES... AN EVENING SPENT AT DIAMOND JIM'S IS A MEMORABLE ONE.

Menu

DIAMOND JIM'S

MORRIS AVENUE

Antiques at Diamond Jim's

The Great Doors
Circa 1885
From the Bank of India Building, Bishopsgate, London. Mahogany and Brass.

Scottish Hunting Scenes
Circa 1880
From a gentlemen's club in Edinburgh. Scenes etched on leather.

Wooden Carousel Horse
Circa 1920

Pub Advertisement
Circa 1902
From a gentlemen's drinking pub in Liverpool.

Brass Cupid Fixture
Rescued from the wrecking of the Caddo Parish Courthouse, Shreveport, Louisiana, and restored. The Courthouse stood from 1897 to 1925.

Crown Brass Fixtures
From the Caddo Parish Courthouse, Shreveport, Louisiana. Restored.

Gentlemen's Door
Brilliant-cut glass door, encased in raised panel oak. From a gentlemen-only club in Liverpool. Circa 1880.

Lion's Head Mantel
From the study of Baron de Rothschild, London.

Ladies' Door
Stained glass with rose pattern. From a country estate in Brookline, Massachusetts.

Diamond Jim's Stained Glass Collection
Stained glass to grace Diamond Jim's establishment has been collected from London; St. Andrew's, Scotland; Brookline, Massachusetts; Liverpool, England; and the old Birmingham Tutwiler Hotel. Many others are of unknown origin.

Second Balcony Windows
Rescued from the razing of Birmingham's once-proud Temple Theatre. The Temple stood from October 26, 1921 to July 14, 1970.

Mercury Head
From the Tutwiler Hotel, Birmingham, Alabama. The Tutwiler stood from August, 1914 to 1974.

Ritz Theatre Marquee
Circa 1912.
The last of the Wooden Marquees. From Birmingham, Alabama.

Back Bar
From New Orleans, Chicago and Milwaukee

Mahogany Pulpit (Cashier's area)
Circa 1850. From a Cathedral in Brussels, Belgium.

Player Piano
From Wales, and fashioned of Mahogany.

Front Bar
Hand carved solid Mahogany
From Bank of India
London, England

Terminal Station Baggage Cart
1907-1969

Golden Oak Panelled Doors
With Brass hardware, engraved with the Tutwiler crest. From the Tutwiler Hotel.
1914-1974.

Menu
DIAMOND JIM'S
MORRIS AVENUE

The preparation of good food like good wine requires adequate time.

FOR STARTERS

Award-Winning Fresh Seafood Gumbo Our Chef's specialty.

Cup, $1.15 Bowl, $1.65

Apalachicola Oysters on the Half Shell. Flown in Daily

1 Dozen $2.75 1/2 Dozen $1.50

The Gulf's Finest Jumbo Shrimp Boiled, in our own beer recipe.

1 Dozen $2.50 1/2 Dozen $1.35

French Fried Mushrooms
A delightful taste treat.

$1.45

BURGERS

JOSIAH DELUXE

8 oz. Choice Ground Chuck, embellished with bacon, grated cheese, sauteed onions and green peppers. Served with DJ's famous Potato Peels.

$2.75

STEAK

THE "DIAMOND"

10 oz. Select Rib Eye aged beef. The Chef's recommendation.

$6.75

MILLIE'S FAVORITE

8 oz. Aged center-cut filet, prepared to please the most discriminating taste.

$8.95

JIM'S CHOICE

Man-Sized 14 oz. Kansas City "Show" Beef, broiled to perfection

$9.95

PRIME RIB

Cooked English Style with rock salt—a real Taste Treat!!

regular cut 14 oz. $8.95
extra cut 18 oz.

Flounder Leon

Fresh Gulf Coast Flounder stuffed with Shrimp and Crab—Our Chef's Specialty

$6.75

Above served with Salad, choice of Baked Potato Au Gratin or Cottage Fried Potatoes.

A HEAVENLY TASTE TREAT

Chicken Divine and Prawns (Shrimp) a combination of the finest foul and shell fish, served on a bed of rice pilaf.

$6.25

POTATOES

Baked Potato .75

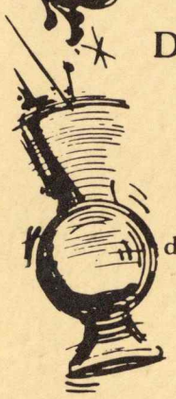
Baked Potato Au Gratin (with Cheese) .90

Hot German Potato Salad—Our Chef's Own Recipe .75

Cottage Fried Potatoes .75

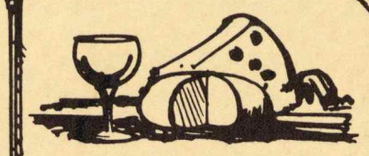
French Fried Potato Peels—Another First for the Magic City .75

DIAMOND JIM'S ROYAL FLUSH



Delectably different—soon to be the talk of the town! (the glass is yours.)

$3.50



IMPORTED CHEESE BOARD

Crisp, tart apple & pear assorted imported cheeses and 1/2 loaf of freshly-baked bread. A selection of your favorite wine is a must.

Chablis & Burgundy available in 1/10 bottles.

$3.50

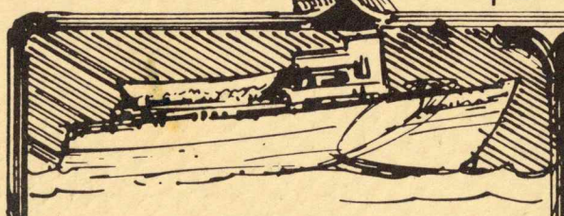
SANGRIA

SENSUAL EXPERIENCE FOR TWO

Ripe, succulent fresh fruits, aroused to the peak of flavor in the bold caress of a full bodied red or white wine —lulling in a pitcher of cracked ice.

$2.95

ASK ABOUT OUR SPECIALTY DRINKS



FRESH FROM THE SEA

Fresh Apalachicola Oysters, fried to perfection and served with our special sauce and cole salw —resting on a bed of lettuce.

$3.75

RIGHT OFF THE BOAT

Italian Sausage, smothered in green peppers and onions—on a bread loaf, with DJ's Potato Peels.

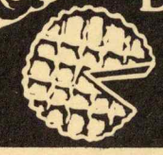
$2.75

The "Dip" Sandwich

Thin layers of succulent Prime-Rib served with cup of Hot Au Jus and D J's Potato Peels.

$2.95

Desserts



Ask about our Dessert of The Day

Non-Drinkers

Tea .45 Uncola .50
Coffee .45 Diamond Jim .75
Milk .45 Lillian Russell .75
Cola .50

To conserve our Natural Resources, Ice Water is served on Request Only.

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Ritz Theatre Marquee
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The last of the Wooden Marquees. From Birmingham, Alabama.

Golden Oak Nickelodeon
From Dubois, Pennsylvania Circa 1850-1860. Board with reverse hand-painted mirrors.

Mahogany Pulpit (Cashier's area)
Circa 1850. From a Cathedral in Brussels, Belgium.

Player Piano
From Wales, and fashioned of Mahogany.

Saloon Doors
Circa 1862
Originally from a saloon in Pittsburgh, Pennsylvania. Feathered and beveled glass set in mahogany.

Terminal Station Baggage Cart
1907-1969

Golden Oak Panelled Doors
With Brass hardware, engraved with the Tutwiler crest. From the Tutwiler Hotel.
1914-1974.